

# SOCU2104SCG





EAN code





Category Compact 24" **Product family** Oven Power supply Electrical Power supply Electricity Cooking method Combi Steam Cleaning system VaporClean



#### **Aesthetic**

Silkscreen color **Aesthetics** Linea Black Neptune Grey Color Silkscreen type Symbols Flat Design Door Full-glass Material Glass Handle Neptune 24" BIG Stainless steel Stainless steel type Brushed Handle color Silkscreened Glass type Clear1 Logo

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#### **Controls**





Display name VivoScreen Display technology TFT Controls setting Full-touch

No. of display languages Display languages

Italiano, English (US), Français (CA), Español (MX), Português (PT), zh-CHS, zh-CHT

# **Programs / Functions**

14 No. of cooking functions 50 **Automatic programmes** Customisable recipes 10



Traditional cooking funct	ions		
Bake	<b>②</b> Convection bo	ake	True European convection
© Convection roast	Broil	*	Convection broil
Warm	<b>&amp;</b> Convection bottom	(European bake+)	Pizza
Cooking functions with st	team		
Steam	Steam conved	ction roast	Steam convection bake
Warming and re-gene	ration		
Other steam functions			
Tank clean	Water drain	4	Water load
Descaling program			
Other functions			
Defrost by time	Defrost by we	eight	Proof
Stone cooking	ВВО		Air-Fry
Keep-warm	Plate warmin	g	Sabbath
Cleaning functions  V* Vapor Clean			
Options			
Time-setting options	Delayed start and	Smart cooking	Yes
	automatic shut-off when cooking ends	Showroom mode	Yes
Minute minder	Yes	Chronology	Last 10 functions operated
Timer	1	Rapid pre-heating	Yes
Child safety lock	Yes		
Oil it	K F P L		

## **Technical Features**

Other options

SMEG SPA 12/6/2025

Keep-warm, Eco light, Language setting, Digital clock, On/off tones





















32 °F Minimum Temperature 251.5 °F Maximum temperature No. of shelves 3 No. of lights 1

Lighting Halogen Replaceable light Yes Light power 40 W Light on when door is Yes

open

Lower heating element 1000 W

power

Grill element - power 2000 W Circular heating element 1400 W

- Power

Heating elements stop

when door is opened

Boiler - Power 900 W

Door opening Standard opening Door Cool-touch door

Yes

3,60 MJ

2

1

Removable door Yes Full-glass inner door Yes Removable inner door Yes Total no. of door glasses 3 Soft Close Yes

Cooling system **Tangential** Cooling duct Single 20 - 100% Steam range

Inner cavity dimensions

(HxWxD)

Temperature control Electronic

Cavity material EverClean enamel Automatic Fill&Hide Water loading

212x462x407 mm

Tank capacity 40.5 oz Steam off when door is Yes

opened

## Performance / Energy Label





**Energy efficiency class** 

2.54 cu. ft. Volume of the cavity Energy consumption per 1,00 kWh

convection cycle

Energy consumption in

conventional mode

Energy consumption in

forced air convection

Energy consumption per 0,85 kWh

cycle in fan-forced convection mode

**Number of cavities** 1 Energy efficiency index 100 %

### **Accessories Included**



Rack with back stop

Enameled 1.6"-deep

tray

Insert grid 1

Stainless steel tray (0.8" deep)

Stainless steel mesh tray (1.6" deep)

Telescopic Guide rails,

total Extraction

Other Sponge/ Boiler cover/

Carafe

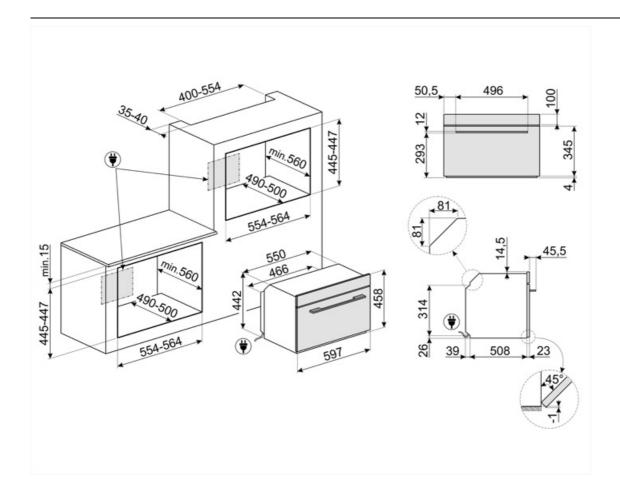
3,06 MJ

## **Electrical Connection**

Voltage 120/240 V Hard-wired Plug Nominal power 3400 W Voltage 120/208 V

Current 13 A Frequency 60 Hz Power cord length 59 1/16 "







# **Compatible Accessories**

BN620-1

Enamelled tray, 20mm deep





#### **BN640**

Enamelled tray, 40mm deep





Pizza shovel with fold away handle width: 315mm length: 325mm



#### STONE2

Rectangular pizza stone without handles, suitable for 45cm and 60cm wide ovens. Dimensions W42 x H1.8 x D37.5cm. Ideal for cooking pizzas with the same results as a typical woodfired oven. Can also be used for baking bread, focaccias and other recipes such as pies, flans or biscuits



# Alternative products



SOCU2304SCX Stainless steel



## Symbols glossary

10	=	=
н		=
н		=
в	=	=

Dedicated cooking function for the double sided plate BBQ. Suitable for recreating succulent and crispy dishes in the oven with the typical taste of g



Child lock: some models are fitted with a device to lock the programme/cycle so it cannot be accidentally changed.



A: Product drying performance, measured from A+++ to D / G depending on the product family



Combination steam: ovens can be used either as a steam oven, or as a traditional oven, or alternatively the two methods can be combined.



Air cooling system: to ensure a safe surface temperatures.



Defrost by time: with this function the time of thawing of foods are determined automatically.



Defrost by weight: With this function the defrosting time is determined



Descaling function: Is essential to remove excess deposits of limestone in the tank and allow the proper operation of the product. The need to perform this operation is signaled by the product itself.



Triple glazed doors: Number of glazed doors.



Automatic lighting switches off: for greater energy savings, the lighting switches off automatically after one minute from the start of cooking.



Electric



Enamel interior: The enamel interior of all Smeg ovens have a special antacid lining which helps keep the interior clean by reducing the amount of cooking grease adhering to it.



Circogas: In gas ovens the fan distributes the heat quickly and evenly throughout the oven cavity, avoiding flavour transfer when cooking a number of different dishes at the same time. In electric ovens this combination completes cooking more quickly of foods that are ready on the surface, but that require more cooking inside, without further browning.



Fan with upper and lower elements: The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.



Upper and lower element only: a traditional cooking method best suited for single items located in the centre of the oven. the top pf the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.



Lower heating element only: This function is ideal for foods that require extra base temperature without browning, e.g. pastry dishes, pizza. Also suitable for slow cooking of stews and casseroles.



True European Convection: The combination of the fan and circular heating element around it provides many benefits, including no preheat if cooking time is longer than 20 minutes, no flavor transfer when cooking different foods at the same time, lower energy consumption, and shorter cooking times. Suitable for all types of food preparations.



Grill element: Using of grill gives excellent results when cooking meat of medium and small portions, especially when combined with a rotisserie (where possible). Also ideal for cooking sausages and bacon.





Fan with grill element: The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.



Pizza function: The simultaneous operation of three elements ensures an optimum cooking facility when used with the Smeg pizza stone.



Steam cooking: it's a natural way of cooking for any kind of products, from vegetables to desserts, to preserve the nutritional and organoleptic properties of ingredients. Ideal for cooking without fat, to heat up food without drying. Steam is ideal for simultaneous cooking of meals that require different cooking times.



Fan combined with traditional cooking, where heat is generated from above and below, provides uniform heat. Adding the steam function allows the same cooking results in less time.



Circulaire element with steam: Cooking with the simultaneous use of the circular heating element in combination with fan and steam supply.



FUN\_STEAM\_OTHER\_WATER\_IN\_OUT\_72dpi



Reheat: This function can reheat precooked dishes, without becoming dry or hard.



Circulaire with upper and lower elements: The use of the fan with both elements allows food to be cooked quickly and effectively, ideal for large joints that require thorough cooking. It offers a similar result to rotisserie, moving the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked.



Compact appliances with a height of 45 cm - perfect solution to meet the functional requirements of kitchen sets of small height.

Available in several types and in different styles.



All glass inner door: All glass inner door, a single flat surface which is simple to keep clean.



The inner door glass: can be removed with a few quick movements for cleaning.



KEEP\_WARM\_72dpi



Side lights: Two opposing side lights increase visibility inside the oven.



Warming up: An option for dish warming and keeping the prepared meals hot.



Air at 40°C provides the perfect environment for proving yeast type dough mixes. Simply select the function and place dough in the cavity for allotted



Rapid preheat: The rapid preheat function can be used to reach the selected temperature in just a few minutes.



Sabbath: This function allows you to cook food during the Sabbath, the Holiday of rest in the Jewish religion, respecting the precepts.



The oven cavity has 3 different cooking levels.



Smart Cooking System: for the perfect cooking it is simply necessary choosing the kind and the weight of food and the cooking temperature: any other setting will be established automatically.



Soft close: all models are equipped with advanced function of smooth closing of the door, which allows the device to close smoothly and quietly.





To guarantee the optimal functioning of the appliance, it is suggested to carry out the tank cleaning roughly once every 2-3 months.



Electronic control: Allows you to maintain temperature inside the oven with the precision 2-3 °C. This enables to cook meals that are very sensitive to temperature changes, such as cakes, souffles, puddings.



Vapor Clean: a simple cleaning function using steam to loosen deposits in the oven cavity.



The capacity indicates the amount of usable space in the oven cavity in litres.



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Dedicated cooking function for the rectangular refractory stone PPR2 Dimensions Ideal for cooking pizzas with the same results as a typical wood-fire



Telescopic rails: allow you to pull out the dish and check it without having to remove it from the oven entirely.



Touch controls: Easy to use touch controls allow the appliance to be programmed at the touch of a button.



The capacity indicates the amount of usable space in the oven cavity in litres.



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Dedicated cooking function for the Air fryer rack AIRFRY. Ideal for recreating traditional frying in the oven, but with fewer calories and less fat.